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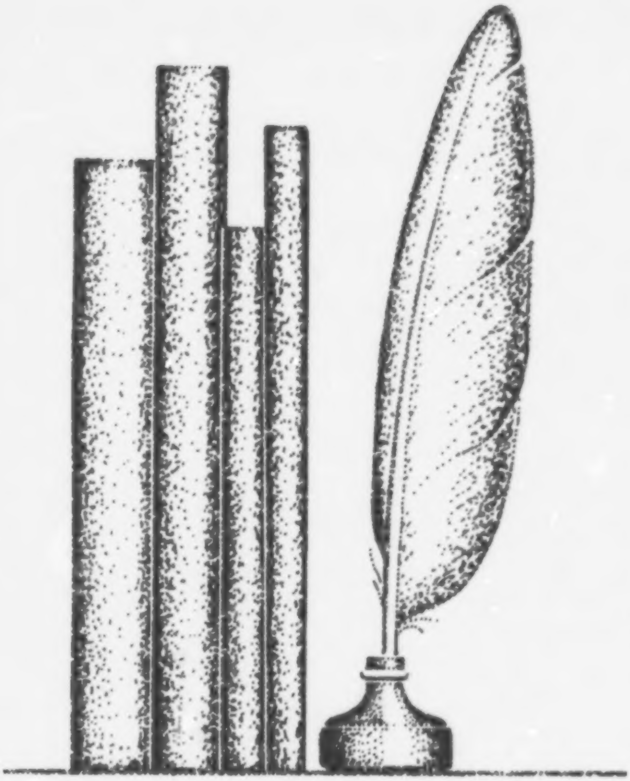

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P80 NOWICKI, T.W.
Confirmation of seed treatment pesticides in grain using the mass selective detector (MSD).
Proceedings of the 20th Annual Western Canada Pesticide Residue Analyst's' Workshop and 13th Workshop Meeting on the Chemistry and Biochemistry of Herbicides, Winnipeg, 1985.

P81 NOWICKI, T.W.
Determination of the *Fusarium* trichothecene mycotoxins: Deoxynivalenol, T-2 toxin, HT-2 toxin and diacetoxyscerpenol in grains using the mass selective detector.
Proceedings of the 21st Annual Western Trace Organic Workshop, April 23-25, 27-32, 1986.

P82 TIPPLES, K.H.
Testing candidate wheat cultivars for quality. "Wheat Production in Canada: A Review".
Proceedings of the Canadian Wheat Production Symposium, A.E. Slinkard and D.B. Fowler, Eds., University of Saskatchewan, Saskatoon, SK., 500-511, 1986.

P83 PRESTON, K.R.
Utilization of medium and high protein red spring wheat. "Wheat Production in Canada: A Review".
Proceedings of the Canadian Wheat Production Symposium, A.E. Slinkard and D.B. Fowler, eds., University of Saskatchewan, Saskatoon, SK., 535-543, 1986.

P84 MATSUO, R.R.
Utilization of durum wheat. "Wheat Production in Canada. A Review".
Proceedings of the Canadian Wheat Production Symposium, A.E. Slinkard and D.B. Fowler, eds., University of Saskatchewan, Saskatoon, SK., 554-563, 1986.

P85 MARCHYLO, B.A., MACGREGOR, A.W., KRUGER, J.E.
Quantitative analysis of multiple forms of alpha-amylase produced in germinating cereals.
4th International Symposium on Pre-Harvest Sprouting in Cereals, D.J. Mares (ed.), 522-533, published by Westview Press, Boulder, Colorado, 1987.

P86 KRUGER, J.E., MARCHYLO, B.A.
Degradation of starch granules in maturing wheat and its relationship to alpha-amylase production by the embryo.
4th International Symposium on Pre-Harvest Sprouting in Cereals, D.J.Mares (ed.), 483-493, published by Westview Press, Boulder, Colorado, 1987.

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Nephelometric determination of cereal amylases.
4th International Symposium on Pre-Harvest Sprouting in Cereals, D.J.Mares, (ed.) published by Westview Press, Boulder, Colorado, 584-590, 1987.

P88 KRUGER, J.E.
Mobilization of endosperm reserves during germination of wheat.
4th International Symposium on Pre-Harvest Sprouting in Cereals, D.J. Mares, (ed.) published by Westview Press, Boulder, Colorado, 358-369, 1987.

P89 HILL, R.D., MACGREGOR, A.W., WESELAKE, R.J., DAUSSANT, J.
A review of some properties of an endogenous inhibitor of cereal alpha-amylase.
4th International Symposium on Pre-Harvest Sprouting in Cereals (D.J. Mares, Ed.), Westview Press, Boulder, Colorado, 474-482, 1987.

P90 DAUSSANT, J., MAYER, C., MACGREGOR, A.W.
Immunochemical characterization of the debranching enzyme of barley and malt.
Proceedings of the 21st European Brewery Convention, Madrid, 305-312, 1987.

P91 MACGREGOR, A.W., DUSHNICKY, L.
Starch degradation in endosperm of immature barley kernels.
Proceedings of the 14th Annual Meeting of the Microscopical Society of Canada, Winnipeg, C.D. Cann, Ed., 13-14, 1987.

P92 MACGREGOR, E.A., MACGREGOR, A.W.
Studies of cereal alpha-amylases using cloned DNA.
Critical Reviews in Biotechnology 5:129-142, 1987.

P93 MACGREGOR, A.W.
Alpha-amylase, limit dextrinase and alpha-glucosidase enzymes in barley and malt.
CRC Critical Reviews in Biotechnology 5:117-128, 1987.

P94 TKACHUK, R., MELLISH, V.J.
Use of two-dimensional electrophoresis procedures to characterize wheat proteins.
Proceedings of the 3rd International Workshop on Gluten Proteins, Budapest, Hungary, R. Lasztity and F. Bekes (eds.), published by World Scientific Publishing Co.

P95 TIPPLES, K.H.
Rapporto tra il tipo, il grado e la qualita del frumento nell'uso finale.
(Relationship of wheat classes and grade to end-use quality).
Italian-Canadian Wheat Symposium, Stresa, Italy, May 9-10, 1988. Molini d'Italia, 34:(2)63-68, 1988.

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add M86.

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add 487.

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add 27.

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add 71.

IRVINE, G.N.
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add 498; delete P90.

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MELLISH V.J.
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MEREDITH, W.O.S.
add 300, M27; delete 200.

MORGAN, B.C
add M86.

TIPPLES, K.H.
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TKACHUK, R.
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WESELAKE, R.J.
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WILLIAMS, P.C.
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Add: **WOODBURY, W.**
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add P90; delete P92.

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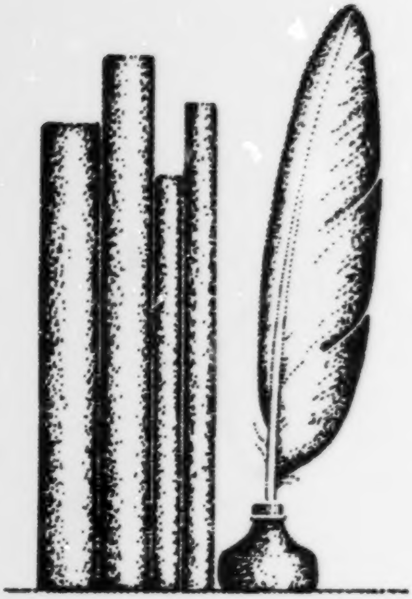

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Scientific Papers

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An automatic proofing device for bread doughs.
Cereal Chemistry, 7:331-339, 1930.

2 FRISELL, B., GEDDES, W.F.
Chart for correcting crude protein
to a 13.5% moisture basis.
Cereal Chemistry, 11:258-259, 1934.

3 AITKEN, T.R., GEDDES, W.F.
The behavior of strong flours of widely varying
protein content when subjected to normal and
severe baking procedures.
Cereal Chemistry, 11:487-504, 1934.

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Comparison of a bromate and
malt-phosphate-bromate formula
in testing wheat quality for the plant breeder.
Cereal Chemistry, 11:384-395, 1934.

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A survey of test baking procedures
employed in America.
Cereal Chemistry, 11:648-654, 1934.

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Official A.A.C.C. basic baking test.
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A study of carotene content and other
quality characters in a series of hybrid wheats.
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I. Comparison of 130°C air oven and
Brown-Duvel methods with vacuum oven method.
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meters with vacuum oven
for hard red spring wheat.
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Rapid determination of moisture in grain.
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Canadian Journal of Research, 11:547-563, 1934.

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Rapid determination of moisture in grain.
Cereal Chemistry, 12:230-244, 1935.

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A comparative study of the Blish and Sandstedt
and a modified Rumsey procedure
for the estimation of Diastatic activity.
Cereal Chemistry, 12:402-410, 1935.

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An experimental flour mill
for 100-gram wheat samples.
Cereal Chemistry, 12:691-695, 1935.

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An experimental milling and baking technique
requiring 100 grams wheat.
Cereal Chemistry, 12:696-707, 1935.

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Flax studies. I. The relation between weight
per measured bushel, weight per thousand kernels
and oil content of flaxseed.
Canadian Journal of Research, C.14:45-47, 1936.

16 GEDDES, W.F., LEHBERG, F.H.
Flax studies. II. An improved refractometric method
for estimating the oil content of flaxseed.
Canadian Journal of Research, C, 14:48-61, 1936.

17 BINNINGTON, D.S., GEDDES, W.F.
An automatic recording balance.
Industrial and Engineering Chemistry, 8:76-79, 1936.

18 KENT-JONES, D.W., GEDDES, W.F.
A co-operative study of the utility of different
methods for evaluating flour strength.
Cereal Chemistry, 13:239-280, 1936.

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19 BINNINGTON, D.S., GEDDES, W.F.
Experimental durum milling and macaroni making technique.
Cereal Chemistry, 13:497-521, 1936.

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The relative loss in pigment content of durum wheat, semolina and spaghetti stored under various conditions.
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The relative macaroni making quality of a number of durum wheat varieties.
Cereal Chemistry, 14:293-304, 1937.

22 AITKEN, T.R., FISHER, M.H., GEDDES, W.F.
The effect on loaf volume of proving doughs to a definite height as compared with for a fixed time.
Cereal Chemistry, 14:233-238, 1937.

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A comparative study of various methods of measuring flour gassing power.
Cereal Chemistry, 14:458-480, 1937.

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The comparative quality of flours from corresponding wheats milled on an Allis-Chalmers experimental mill and a Brabender automatic laboratory mill.
Cereal Chemistry, 14:511-524, 1937.

25 LEHBERG, F.H., GEDDES, W.F.
Flax studies. III. A refractometric method for the estimation of iodine value of raw linseed oil.
Canadian Journal of Research, C, 15:349-361, 1937.

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An improved reaction microapparatus.
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Cereal Chemistry, 15:49-58, 1938.

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The effect on flour strength of increasing the protein content by addition of dried gluten.
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An improved wide-range volume-measuring apparatus for small loaves.
Cereal Chemistry, 15:235-246, 1938

31 MALLOCH, J.G., GEDDES, W.F., LARMOUR, R.K., MCCALLA, A.G.
The quality and grading of frosted wheat. Annual surveys of the 1930 to 1935 western Canadian crops.
Canadian Journal of Research, C, 15:567-592, 1937.

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Observations on ash dishes of different materials.
Cereal Chemistry, 15:835-841, 1938.

33 BINNINGTON, D.S., GEDDES, W.F.
A rapid method for the determination of wheat and flour pigments.
Cereal Chemistry, 16:252-261, 1939.

34 BINNINGTON, D.S., JOHANSSON, H., GEDDES, W.F.
Quantitative methods for evaluating the quality of macaroni products.
Cereal Chemistry, 16:149-167, 1939.

35 AITKEN, T.R., GEDDES, W.F.
The relation between protein content and strength of gluten-enriched flours.
Cereal Chemistry, 16:223-231, 1939.

36 GEDDES, W.F., MILTON, N.
The analytical error of the Kjeldahl nitrogen test.
Cereal Chemistry, 16:393-404, 1939.

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Comparative methods of moisture determination with special reference to the Brabender grinder and oven.
Cereal Chemistry, 16:460-468, 1939.

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Nomograms for calculating absorption of flour and semolina.
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Scientific Agriculture, 20:599-607, 1940.

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I. Apparatus and method.
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III. The differential response of varieties to processing methods.
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The protein content of corresponding grades of wheat drawn from the northern and southern portions of western Canada.
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IV. A germination chamber for routine malting tests.
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Reproducibility studies and some effects of technique on extensograms and alveograms.
Cereal Chemistry, 21:489-498, 1944.

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Susceptibility of biscuits to insect damage.
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A simplified procedure for the determination of barley extract.
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